

Under 30 minutes

(+ marinating time)

Makes 2 (500ml) jars

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Ingredients:

Spanish marinated feta:

- ½ cup (125ml) olive oil + extra for preserving
- 2 garlic cloves, sliced
- 4 tsp (20ml) smoked paprika
- 1 tsp (5ml) cumin seeds, toasted
- 1 tsp (5ml) chilli flakes
- 6 sprigs thyme
- 3 bay leaves
- 300g Danish-style feta
- Handful fresh parsley, chopped
- Thin strips of peel from 1 lemon

Marinated olives, cumin gouda and sun-dried tomato:

- 200g cumin-spiced gouda cheese
- 2 packets (200g each) calamata olives
- 1 packet (240g) sun-dried tomatoes
- ¾ cup (180ml) olive oil
- 4 sprigs each fresh rosemary and thyme

Method

1. For the marinated feta, heat olive oil over medium heat.
2. Add garlic cloves, paprika, cumin seeds, chilli flakes, thyme and bay leaves and heat for 6-8 minutes.
3. Remove from the stove and cool completely.
4. Cut Danish-style feta into cubes and place in a 500ml jar.
5. Sprinkle with parsley and lemon peel.

6. Pour over cooled flavoured oil.
7. Top up with extra plain olive oil to cover cheese completely.
8. Infuse for 1 hour, then chill in fridge until use. (For best results, make a day in advance.)
9. For the marinated olives: cut gouda into wedges or slices and place in a 500ml jar.
10. Top with calamata olives, sun-dried tomatoes and olive oil.
11. Add fresh rosemary and thyme.
12. Set aside for flavours to infuse, about 2 hours.
13. Store both marinades in the fridge for up to 2-3 weeks, removing about 1 hour before serving so oil and cheese can come to room temperature.
14. Serve as part of a cheeseboard, with cold meats and bread.

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